International Standard 6576

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Laurel (*Laurus nobilis* Linnaeus) — Whole and pounded leaves — Specification

Laurier (Laurus nobilis *Linnaeus*) — *Feuilles entières et brisées* — *Spécifications*

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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 6576 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in January 1983.

It has been approved by the member bodies of the following countries:

Austria
Czechoslovakia
France
Germany, F.R.
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India
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Korea, Rep. of
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The member bodies of the following countries expressed disapproval of the document on technical grounds:

Canada
USA

Printed in Switzerland

Laurel (*Laurus nobilis* Linnaeus) — Whole and pounded leaves — Specification

1 Scope and field of application

This International Standard specifies requirements for whole and pounded leaves of laurel (*Laurus nobilis* Linnaeus)[1] for wholesale purposes.

Recommendations relating to storage and transport conditions are given in annex A.

2 References

ISO 927, *Spices and condiments — Determination of extraneous matter content.*

ISO 928, *Spices and condiments — Determination of total ash.*

ISO 929, *Spices and condiments — Determination of water-insoluble ash.*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash.*

ISO 939, *Spices and condiments — Determination of moisture content — Entrainment method.*

ISO 948, *Spices and condiments — Sampling.*

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis.*

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method.*

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content.*[2]

3 Requirements

3.1 Description

Laurel is the dried leaf of the indeciduous (evergreen) tree *Laurus nobilis* Linnaeus.

The laurel leaf is oblong, tough, lanceolate, more or less undulated at the edges, pointed or obtuse at the tip (depending on the origin) with a short petiole. It is green on the surface, the underneath being lighter, sometimes approaching yellow. Its length varies from 25 to 100 mm and its width from 20 to 45 mm at the widest point of the leaf (depending on the origin).

When it is dry, the leaf is soft, shiny on the surface and dull underneath. It has veins which are visible on the surface and prominent on the underneath. A filament of small veins is clearly visible. (See the figure.)

In trade, laurel occurs

- as whole dried leaves;
- as pounded dried leaves.

3.2 Odour and flavour

The odour of laurel is quite pleasant, strong and delicate at the same time, but it only emanates strongly when the leaf is crushed. The flavour is aromatic, mixed with bitterness and pungency.

The laurel shall be free from any extraneous odour, in particular mustiness.

1) Commonly known as "bay laurel" or "bay-leaves" and should not be confused with *Pimenta racemosa* (Miller) J.W. Moore.

2) At present at the stage of draft.

3.3 Freedom from insects, moulds, etc.

Laurel shall be free from living insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision), or with such magnification as may be necessary in any particular case. If the magnification exceeds X 10, this fact shall be stated in the test report.

3.4 Extraneous matter

For the purpose of this International Standard, extraneous matter is considered to be

a) all matter which does not constitute the laurel leaf, in particular stems;

b) all other extraneous animal, vegetal and mineral matter.

The total extraneous matter content, when determined by the method specified in ISO 927, shall not exceed 2 % (m/m).

3.5 Classification

Laurel may be classified according to its country of production and the dimensions of its leaves.

The main producing countries are listed in annex B.

3.6 Chemical requirements [1)]

Laurel shall comply with the requirements given in the table.

Table — Chemical requirements

Characteristic	Requirement	Method of test
Moisture content, % (m/m) max.	8	ISO 939
Total ash, % (m/m) (dry basis), max.	7	ISO 928
Water-insoluble ash, % (m/m) (dry basis), max.	6	ISO 929
Acid-insoluble ash, % (m/m) (dry basis), max.	2	ISO 930
Volatile oil content, ml/100 g, min.	1	ISO 6571
Crude fibre content, % (m/m) (dry basis), max.	30	ISO 5498

4 Sampling

Sample consignments of laurel in accordance with ISO 948.

Prepare a ground sample for analysis in accordance with ISO 2825, such that the whole of the product passes through a sieve of aperture size 500 µm.

5 Methods of test

Samples shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 3.4 and the table.

6 Packing and marking

6.1 Packing

Laurel shall be packed in clean and sound packages made of materials which do not affect the laurel. Laurel is generally delivered in pressed cubic bales.

6.2 Marking

The following information shall be marked on each package or on a label:

a) name of the product (botanical name and type of presentation), and trade name or brand name, if any;

b) name and address of the producer or packer;

c) batch or code number;

d) grade;

e) net mass;

f) producing country;

g) any other information requested by the purchaser;

h) year of harvest, if known;

j) the number of this International Standard.

1) Limits for toxic substances will be included later, in accordance with the recommendations of the FAO/WHO Codex Alimentarius Commission.

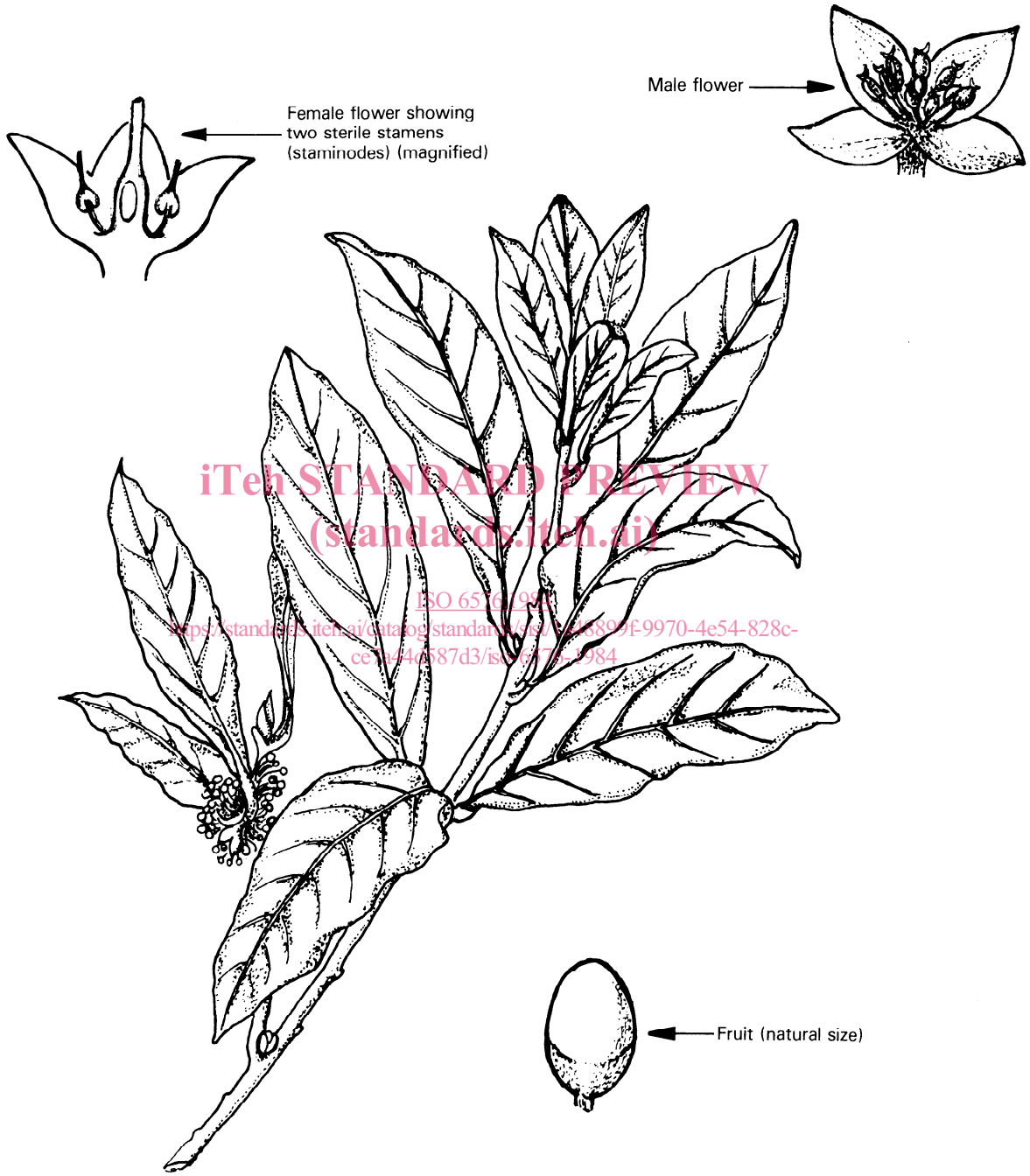

Figure — Laurel (*Laurus nobilis*) — Flower bearing branch

Annex A

Recommendations relating to storage and transport conditions

(This annex does not form part of the standard.)

A.1 Packages shall be stored in closed premises, well protected from the sun, rain and excessive heat.

A.2 The store room shall be dry, free from unpleasant odours and protected against the entry of insects or vermin. Ventilation equipment shall be adjusted so as to ensure good ventilation during dry weather and to be fully closed in wet weather. Suitable arrangements shall be made to allow fumigation of the store room.

A.3 Packages shall be so handled and transported that they are protected from rain, sun or other sources of excessive heat, unpleasant odours and any contamination, particularly in the holds of ships.

Annex B

Main producing countries

Turkey Greece Spain France (Provence)	Quite large lanceloate leaves which can be classified in accordance with their dimensions.
Morocco	Rounded very odoriferous leaves.
USA (California)	Quite large leaves with a different odour from that of laurel from Mediterranean countries.

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